

SUTHERLAND

VINEYARDS

P.O. BOX 2234, STELLENBOSCH 7601, SOUTH AFRICA
TEL: +27 21 885 1924 • EMAIL: wines@thelema.co.za • www.thelema.co.za



Sutherland Viognier Roussanne 2011

This blend exhibits the pretty floral characters and sun ripened apricots so typical of a Viognier and Roussanne blend. Ripe summer fruit flavours and good acidity are complimented by this wine's excellent texture and complexity; a perfect accompaniment to mildly spicy dishes.

MATURATION

Will keep improving for three years from vintage.

FOOD PAIRING

Lends itself to spicy foods such as Thai cuisine.

WINEMAKER'S COMMENTS

This blend exhibits the pretty floral characters and sun ripened apricots so typical of a Viognier and Roussanne blend. Ripe summer fruit flavours and good acidity are complimented by this wine's excellent texture and complexity; a perfect accompaniment to mildly spicy dishes.

VITICULTURAL PRACTICES

Varietal	Viognier / Roussanne
Root stock	101-14
Soil type	Tukulu / Glenrosa
Age of vines	Planted 2005, 2006
Plant density	2500 vines/ha
Trellising	7 wire Perold with moveable foliage wires
Pruning	Spur
Yield	Viognier 15 t/ha / Roussanne 10.3 t/ha
Irrigation	Supplementary drip
Vintage	Moderate to Warm, windy season resulting in elegant, balanced white wines
Picking date	16 February 2011 (Viognier) & 4 March 2011 (Roussanne)
Grape sugar	22.5 °B (Viognier) & 24.5 °B (Roussanne)
Acidity	4.95 g/l (Viognier) & 5.43 g/l (Roussanne)
pH at harvest	3.40 (Viognier) / 3.41 (Roussanne)

WINEMAKING PRACTICES

Yeasts	VL2 / D522
Fermentation temp	15 °C
Production	4851 bottles
Blend	79% Viognier 21% Roussanne
Method	Alcoholic and malolactic fermentation in barrel. Aged for 10 months on gross lees with the lees being stirred every fortnight. Fermented and matured in 2nd and 3rd fill barrels.

WINE DETAILS

Residual sugar	2.4 g/l
pH	3.11
Total acid	5.8 g/l
Alcohol	14.22%
Maturation	2012 - 2017